



RESORT & SPA VANUATU

*Wedding  
Reception Kit*

## Contents

Canapés & Cocktail Events	2
Seated Events	3
Menu & Package Options	4
<i>Canapé &amp; Cocktail Menus</i>	4
<i>Plated Dinners</i>	6
<i>Buffet Dinners</i>	7
<i>Beverage Packages</i>	9
Tailored Reception	10
Terms & Conditions	11
Addendums – available separately	
<i>Wedding Dinner Menus</i>	12
<i>Beverage Options</i>	19
<i>Entertainment &amp; AV</i>	21
<i>Theming &amp; Decoration</i>	22
<i>Venues</i>	23
<i>Bonbonniere &amp; Gifting</i>	24
<i>Recovery Breakfasts &amp; Brunches</i>	25



## Cocktail & Canapé Events

### POOLSIDE COCKTAIL RECEPTION

Following the ceremony enjoy a selection of tropical cocktails, local beer and imported wines accompanied by gourmet canapés and cocktail platters, including our popular seafood and Mediterranean selections.

Package Inclusions:

- Two hours Cocktail Beverage Package with selections from package listed on page 9.
- Select canapés from our Gourmet Canapé selection on page 4

Minimum of 10 guests

**AUD102.40 per person**

*Ask for a copy of our theming packages kit to create an intimate and elegant affair.*

### SUNSET CRUISE COCKTAIL PARTY

Board your private sailboat for a sunset cruise in the protected waters of Port Vila Harbour. As the sun sinks into the Pacific Ocean feast on a selection of seafood, cheeses, homemade dolmades and antipasto washed down with local beers, imported wines, soft drinks and juices.

Minimum of 30 guests, 50 Maximum.

**AUD154.70 per person**

### SUNSET COCKTAILS & CANAPÉS

After your ceremony, invite your guests to enjoy cocktails and canapés in a location of your choice before your reception. You can join your guests or use this time to entertain them while you are off around the island get beautiful photographs with your photographer.

Package Inclusions:

- One hour of our Cocktail Beverage Package with selections from package listed on page 9.
- A selection of Cocktail Platters from the menu on page 5 (excludes Watermark Platters)

Minimum of 10 guests

**AUD 56.00 per person**



## Seated Events

### BAREFOOT BEACH PARTY

Kick up your heels, and the sand, and party the night away with your guests; our private white sand beach is yours for the evening. As the waters of the ocean lap gently on the beach they reflect the sparkling fairy lights and tiki torches set around your dining area and our Tropical Theming package captures the beauty of this island paradise. Greet your guests with Coconut Coladas served in freshly harvested coconut shells before feasting on a sumptuous seafood banquet, beach barbecue or three course dinner, accompanied by a 4 hour basic beverage package. Our local covers band entertains with dinner and background music, cranking up the beat and the volume when its time to party.

#### Package Inclusions:

- Coconut Coladas
- Four hours of our Standard Beverage Package as listed on page 9.
- Your choice of a Beach BBQ, Mediterranean Buffet or Seafood Buffet/Banquet as per the menus on pages 7 & 8
- Tropical Theming Package
- Four hours entertainment by local covers duo

Minimum of 40 guests

With Beach BBQ AUD173.90 per person

With Mediterranean Buffet AUD194.90 per person

With Seafood Banquet or Buffet AUD204.30 per person

### TRADITIONAL WEDDING DINNER



As guests gather on the beach or deck for cocktails and canapés the atmosphere of the tropics is captured by flaming torches and the resonant sound of the conch shell. The air resonates with the scent of the tropics from the tropical floral table centres and scattered petals gracing the tables, while candles and soft lighting add to the mood. Dine on a gourmand's delight of the finest of local produce fused with the spirit of our European ancestry, accompanied by a selection of imported wines, local beers and soft beverages (Standard Beverage Package).

#### Package Inclusions:

- One hour pre-dinner cocktail and canapé service
- Three course alternate drop dinner from our menu on page 6
- Four hour Standard Beverage Package
- Tropical Theming Package

Minimum of guests 10

AUD216.70 per person

Your Wedding Co-ordinator can also assist with arranging entertainment for your dinner

Ask about upgrading to our Bridal Fantasy Theming Pack  
for your Beach Party or Traditional Wedding Dinner

## *Canapés and Cocktail Menus*

### DELUXE CANAPÉ SELECTION

#### *Cold Canapés*

Grilled Vegetables with Feta Cheese & Pesto  
Roasted Beef wrapped in Tortilla with Mustard  
Tomato & Basil Frittata with Wild Rocket  
Smoked Salmon rosé with Horseradish Cream  
A Selection of Dips served on Petits Pains  
Vietnamese Rice Paper Rolls with Five Spice Chicken

#### *Hot Canapés*

Coconut Crumbed Vanuatu Red Snapper Fish with Lemon Aioli  
Risotto Balls filled with Wild Mushrooms & Fetta Cheese  
A Selection of Samoa & Spring Rolls served with Asian Dressing  
Home Made Curry Puffs with Mango Chutney  
Bacon wrapped grilled pineapple  
Thai Sweet Corn Fritters with Sweet Chilli & Coriander Sauce

### GOURMET CANAPÉ SELECTION

#### *Cold Canapés*

Fresh Herbs & Cheese Mousse served on Petit Pains  
Smoked Salmon with Horseradish Cream served on Mini Sweet Corn Fritters  
California Rice Rolls & Selection of Sushi  
Feta Cheese & Tomato Basil Frittata  
Tandoori Chicken Rolls served with Cumin Yoghurt Dressing  
Rosette of Roast Beef with Homemade Mustard

#### *Hot Canapés*

Calamari with Seeded Mustard Dressing  
Coconut Crusted Local Prawn served with Chilli Ginger Dressing  
Mini Hamburgers with Grilled Red Pepper  
Lamb Skewers with Thyme & Garlic Sauce  
Blue Cheese, Bacon & Spinach Tarts or Pumpkin & Ricotta Tarts  
Mini Santo Beef Mignons served with Béarnaise Sauce  
Spicy Pork & Veal Meatballs served with Tomato Relish

## COCKTAIL PLATTERS

We recommend one (1) platter for each group of five (5)



### *The Classic Platter*

Selection of Grilled Homemade Breads served with  
Olive Paste & Toasted Eggplant Dip  
Imported Selection of Cheeses served with Herb Lavosh  
Water Crackers

### *The Oriental*

A Selection of California Rolls and Sushi with Pickled Ginger  
Fresh Prawn Tempura with hot soy, ginger sauce  
Vegetable Spring Rolls with Sweet Chilli Sauce

### *The Cosmopolitan*

Chicken Kebabs marinated in Fresh Herbs & Cumin Spices  
Baby Octopus in Chilli, Garlic & Preserved Lemon Marinade  
Fetta Cheese & Tomato Basil Frittata  
Grissini Sticks Infused with Olive Oil Wrapped with Prosciutto  
Spicy Meatball

### *The Watermark*

Fresh Prawns served with Creamy Orange Sauce  
Fresh Local Oysters with Pickled Cucumber and Chilli  
Oysters Baked with Vodka and Horseradish Cream  
Fried White Bait served with Lime Aioli

## *Plated Dinner Menu's*

### 50/50 ALTERNATE DROP MENU

#### *Entrée*

Beef Carpaccio with Rocket Salad and Parmesan Wafer  
Salmon Tartar with Salad Buckle & Lime Capers Dressing  
Green Pawpaw & Rice Vermecilli Noodle Salad with Poached Prawns  
Crispy Duck Salad with Crusted Peanut, Coriander & Lime Vinaigrette  
Roasted Pumpkin & Vanuatu Spinach Ravioli with Ratattouille & Olive Oil

#### *Main Course*

Grilled Chicken with Garlic Mash, Green Beans & Red Wine Jus  
Grilled Snapper Fillet with Cauliflower Polaniase, Green Bean & Aioli Dressing  
Salmon Fillet with Herb Potatoes, Seasonal Vegetables with Roasted Capsicum & Lime Salsa  
Grilled Lamb Chop with Gratin Potato, Grilled Zucchini, Eggplant & Rosemary Jus  
Beef Fillet with Cajun Roasted Potatoes, Seasonal Vegetables & Mushroom Jus

#### *Desserts*

Home-Made Baked Cheesecake with Vanilla Gelato & Raspberry Compote  
Chocolate & Walnut Brownie with Whipped Cream & Pistachio Nuts  
Orange Cheese Cake with Fresh Fruit Compote & Vanilla Gelato  
Chocolate Crème Brûlée with Almond Biscotti  
Tropical Fruit Crumble with Crème Anglaise

## Buffet Dinner Menu's

### SEAFOOD BUFFET

Cascade of Fresh Local Prawns  
Lobster and Barramundi Terrines  
Assortment of Local Marinated Fish  
Pacific Tuna Sashimi, Sushi & Maki  
Marinated Tuna with Island Spices  
Smoked Marlin & Tuna Carpaccio  
Reef Lobster or Coconut Crab with Homemade Mayonnaise  
Prawn and Green Papaya Salad with Balsamic Vinegar  
Mixed Prawn and Macaroni Salad with Salsa Verde  
Baby Octopus & Seafood Salad  
Tuna & Potato Salad  
Creole Beef Salad

Live Cooking Station with Selection of Fresh Seafood

Mixed Open Grill Station with Reef Fish, Gourmet Sausages & Beef  
Baked Whole Poulet Fish with Homemade Mayonnaise  
Fillets of Barramundi with Fresh Herbs and Olive Oil  
Calamari Fritters with Homemade Tartar Sauce  
Fillets of Mahi-Mahi with Beurre Blanc Sauce  
Cooked Poulet Fish with Mustard Sauce  
Tuna Steaks with Sweet & Sour Sauce  
Roast Beef served with Beef Jus  
Cantonese Style Fried Rice  
Mixed Baby Vegetables  
Sweet Potato Bake  
A Selection of Fresh Vanuatu Vegetables

Selection of Homemade Pastries and Desserts  
Tropical Fruit Salad



## MEDITERRANEAN BUFFET

Tomato & Lentil Salad  
Cucumber & Dill Salad  
Selected Garden Greens  
Pasta Risoni with Poached Prawn Salad  
Chorizo Sausage & Vegetable Couscous Salad  
Charred Artichoke Hearts with Bell Pepper & Preserved Lemon  
Salad of Char-Grilled Baby Octopus with Pesto & Parmesan  
Saffron & Garlic Dressing, Italian Vinaigrette  
Marinated Pimento, Parmesan Shavings, Marinated Kalamata Olives

Grilled Garlic Focaccia Bread with Hummus  
Lemon-Pepper Spiced Chicken with Yoghurt Dip  
Whole Baked Fish with Orange & Capers  
Medallions of Beef with Olive Sauce  
Pan Fried Mushroom Risotto Cake  
Fussili with Basil Pesto Cream  
Mixed Grilled Vegetables

Vanilla Cheesecake  
Caramelized Lemon Tart  
Chocolate Mousse with Brandied Prunes  
Fresh Tropical Fruits  
Chocolate Sauce, Caramel Sauce, Strawberry Sauce

## BEACH BBQ BUFFET

Mixed Leaf Salad  
Char-grilled Vegetables  
Peppered Seafood with Mint Salad  
Classic Coleslaw Salad with Iririki Mayonnaise  
Potato & Bacon Salad with Tomato Pesto  
Turmeric Chicken & Chick Pea Salad  
Baker's Basket of Rolls

Whole Poulet Fish Marinated in Fresh Herbs & Local Spices  
Char-grilled B.B.Q Santo Beef Medallions  
Char-grilled Spicy Chicken with Paw Paw  
A Selection of Homemade Sausages  
Baked Potato with Sour Cream  
Char-grilled Prawns  
served with barbecue sauce, mustard cream, lemon butter sauce, lemon wedges

Coconut Cake  
Chocolate Brownies  
Tropical Fruit Tart  
Sesame Profiteroles filled with peanut cream & mandarin sauce  
Fresh Tropical Fruit Platter

## Beverage Packages & Options

### STANDARD PACKAGE

- Sparkling Wine
- Red & White Wines
- Local Beers
- Selected Soft Drinks
- Juices and Bottled Water

### COCKTAIL PACKAGE

- Cocktails (select two from our list)
- Sparkling Wine
- Red & White Wines
- Local Beers
- Selected Soft Drinks
- Juices and Bottled Water

### IRIRIKI PACKAGE

- Selected Spirits
- Sparkling Wine
- Red & White Wines
- Local Beers
- Selected Soft Drinks
- Juices and Bottled Water

### BEVERAGE PACKAGE INCLUSIONS

#### *Cocktails*

Select two cocktails from the following:

- Sex on the Beach
- Mango Madness
- Frozen Margarita
- Diok Street Daiquiri
- Canoa Cosmopolitan
- Mele Margarita
- Island Coconut Colada
- Iririki Sunset
- Blue Lagoon

#### *Spirits*

Iririki serves only imported branded spirits, select 4 from the following:

- Bundaberg Rum
- Bacardi Rum
- Gin
- Brandy
- Jim Beam Bourbon Whiskey
- Johnny Walker Red Label Scotch Whiskey
- Vodka
- Tequila



## Tailored Receptions

*Design your own reception; contact our Wedding Coordinator for further information about tailoring your Wedding Reception*

### MENU KIT

An extensive list of our Plated & Buffet Menus, along with our buffet station extras.

Traditional Wedding Dinner

Taste of Asia Buffet

Beach BBQ Buffet

Seafood Buffet

Melanesian Feast

Mediterranean Buffet

Taste of Asia Banquet

Choose any of these for your own personalised reception event.

### BEVERAGE KIT

Select from an extensive arrange of options to provide to provide hospitality to your guests

### ENTERTAINMENT KIT

Dance the night away with one of our fantastic entertainers, if you fancy a DJ playing the latest and greatest, or a fantastic cover band playing everything from 80's rock to classic wedding songs.

### THEMING KIT

Want to create a tropical paradise at your reception; this list of theming options has everything from beautiful floral arrangements to Island Bonfires.

### VENUE KIT

Want an exclusive space for your reception? We have several venues available on the Island for Wedding Receptions, including a starry hilltop, pool and restaurant decks and white sand beach.

### BONBONNIERE KIT

Want to thank your friends and family for taking the time to celebrate such a special day with you. Why not thank them with a Melanesian gift; A Tam Tam or a handmade carving, or perhaps beauty products from the volcanic earth range.

### RECOVERY KIT

Breakfasts, brunches, BBQ's; sailing trip, picnics ... and more

*These Kits are designed as a starting point to the planning of your reception, if you have special requirements for theming, decoration or menu design please talk to our Wedding Coordinator and we will tailor a Reception to suit your requirements.*

## *Terms & Conditions*

- All prices are INDICATIVE, contact our Wedding Co-ordinator for a proposal
- All prices include 12.5% Government VAT, unless otherwise stated. VAT is subject to change without notice.
- Some packages/options include costs for external suppliers/contractors which are subject to change without notice
- Menu items are subject to seasonal availability of produce and may be substituted.
- Prices in AUD are subject to foreign exchange rate fluctuations.
- Wedding banquet events require a booking deposit of 20%, a further 60% paid no less than 6 weeks prior to the event and balance payable on the day of the event (prior to commencement)
- All deposits are non-refundable, bookings cancelled less than six weeks prior will be subject to full charges as penalty
- Pricing concessions may be available on some menus with accommodation bookings.